

Host your event
WITH US!



DeeWhyHotel

Bringing people together since '77!

Owned and operated by the Bayfield family since 1977, with the late Neville Bayfield, and sons Mark and Wayne, Dee Why Hotel has always been about bringing the community together.

We've seen it all — from Sydney's biggest live music acts in the '80s, to nightclub dance floors in the '90s, today, today we are all about top-tier pub food, effortless events, and one of the best spots on the Beaches to catch live sport.

As we move into 2025, we're embracing a new chapter — think fresh new interiors, a world class sports bar, and a stylish private event space to elevate every celebration. Through it all, we've stayed true to what matters — good food, great value, and that warm, familiar feeling you only get at your local.

Whether you're here for a casual meal, a big game, or a special celebration, there's always a place for you at Dee Why Hotel — still a true Northern Beaches institution.

Still Your Local - Now Even Better.



FRESH, STYLISH, EFFORTLESS

Celebrations Start Here.

At Dee Why Hotel, we're proud of our rich history, independent spirit, and deep community roots. We've earned a reputation for good times and genuine, down-to-earth hospitality — making every visit feel familiar, memorable, and worth coming back for. With flexible floor plans and event spaces, ready to host anything from intimate gatherings to large, impressive events for up to 100 guests, we've got you covered.

Host your event with us!

- ✓ No minimum spend or numbers*
- ✓ Free room hire
- ✓ Flexible function menus to suit any budget
- ✓ Live entertainment Thursday, Friday, Saturday night
- ✓ Convenient undercover parking

* Excluding Jade's exclusive hire.



The image shows a contemporary interior, likely a bar or lounge. In the foreground, there are wooden tables and grey upholstered chairs. A central pillar with a textured, light-colored facade stands prominently. To the left, a bar area is visible with shelves stocked with various bottles. The ceiling features a complex, geometric wooden pattern. In the background, a sign with directional arrows and text is visible. The overall atmosphere is warm and modern.

Our Areas

← MR B's
← MALE
← FEMALE
← ACCESSIB
← BABY CHA

JADE'S

Jade's Bistro is a light-filled oasis designed for relaxed dining and effortless celebrations. With retro-inspired charm, and a fresh contemporary glasshouse feel, it's perfect for laid-back lunches, family dinners, and catch-ups with friends. A hand-painted mural adds vibrant energy, inspired by the native wildlife and beauty of Dee Why coastline and lagoon.

Up to 100 guests

Planning something special? Jade's Bistro transforms into a stylish private event space with custom steel-framed sliding doors that close to create unforgettable events, in a warm, exclusive setting. With a mix of high tables, and low table seating, the space can be tailored to suit your event. Suitable for baby showers to milestone birthdays, to private and large corporate events.

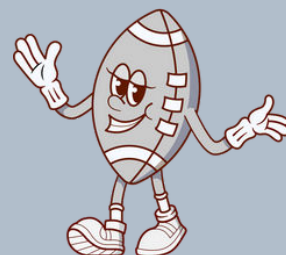
- *Flexible areas available from 20 -60 guests – no minimum spend.*
- *Exclusive whole area event 60-100 guests- minimum pre order food spend applies.*
- *Fully equipped with large screen and ability to play your own music for exclusive hire.*



Mr B's

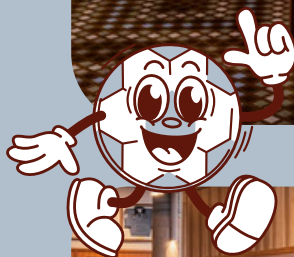
SPORTS BAR

Named in honour of the late Neville Bayfield, Mr B's is our original '90s sports bar, reimagined. With a 10-metre immersive sports wall, cosy booths, overlooking high tables, it's where game day comes alive. Packed with memorabilia and buzzing with energy, Mr B's isn't just a sports bar — it's a local legend in the making.



Up to 100 guests

Inviting, and full of energy, Mr B's offers a fresh, contemporary setting for your next event. With elevated booth seating, bespoke timber screening, and fully equipped large screen TVs, it's ideal for lively celebrations - from Buck's parties to corporate events. Limited capacity and date availability.



The Nook

Up to 30 guests

Conveniently located adjacent to the main bar, this casual area features cosy booth seating and high tables — this is the spot for your next celebration with family and friends. 18+ only.

OTHER AREAS

Retro nostalgia meets modern sophistication; we've blended the soul and charm of a classic Aussie pub with a contemporary edge. Welcoming, light-filled areas, elevated by new finishes, custom furniture, and curated details that feel both comfortably familiar and excitingly new.

The bar has also had a stylish makeover, with a bespoke timber-and-brass back bar display, soft sandy-toned tiles wrapping the original columns, and striking pendant lights that bring warmth, brightness, and a polished new energy to the space.



Main Bar Terrace

Up to 30 guests seated / up to 50 cocktail

Bathed in natural light, our terrace just off the main bar is made for everything from laid-back birthday lunches and dinners to lively cocktail catch-ups with family and friends.



Fireplace

Up to 80 guests

Our cozy fireplace lounge area is a relaxed setting for casual bridal and baby showers, engagements, and birthday celebrations, comfortably accommodating up to 50 guests. For larger gatherings of up to 80, you can combine the Fireplace Lounge with the VIP and Nev's Room for a seamless and spacious celebration.



VIP & Nev's Room

10-20 guests

Nev's Room (up to 20 guests), and our VIP room (up to 10 guests), are semi-private areas adjacent to the Fireplace Lounge, ideal for cozy get-togethers. Equipped with AV technology, both provide a comfortable setting to connect and celebrate.



FLOOR PLAN

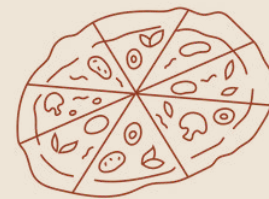


SHARE PLATTERS

ANTIPASTO PLATTER

\$120 – serves 10

Selection of charcuterie, aged & fresh cheese, lavosh, fruits (gf*)



SLIDER PLATTER

\$80 – 10 serves

Choose one flavour per platter:

- Cheeseburger - smash patty, pickles, burger cheese, oakleaf lettuce, triple mustard, smoked onion puree, roast onion mayo (gf*) (df*)
- Portuguese Chicken Slider - Marinated & lightly crumbed chicken, iceberg lettuce, mayo, Porto sauce, bacon
- Veggie Slider - Beyond patty, cheese, beetroot relish, DWH Sauce, onion, oakleaf lettuce, pickles (v) (gf*)

PIZZA PLATTER

\$127 - 5 pizzas (8 slices per pizza)

Margherita (v) (ve), Classic Pepperoni, Prosciutto, Gamberi, Nonna's meatballs, Pork Belly, Potato (v) (ve*)

* All pizzas can be done gluten-free + sub gluten-free base \$5ea

SOUVAS SKEWER PLATTER

\$180 - serves 10

All skewers are char-grilled & served on house stone-baked flatbread, fries, garlic yoghurt, washed white onion, parsley heirloom tomato, sumac.

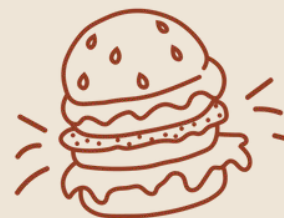
Choose one flavour per platter:

- Marinated roast chicken (gf) (df*)
- Pork belly (gf) (df*)
- Grilled WA octopus (gf) (df*)
- Halloumi (v) (gf)

DUDE FOOD PLATTER

\$180 – serves 10

- Mixed sliders (gf*)
- American style franks
- Beef burgundy pies
- Cheeseburger spring rolls
- Popcorn chicken, hot honey (df)
- Pork belly burnt ends (gf) (df)
- Fries (df) (gf)



(v) vegetarian (ve) vegan (ve*) vegan option (gf) gluten-free (gf*) gluten-free option
(df) dairy-free (df*) dairy-free option (cn) contains nuts (cn*) nut-free option

CANAPÉS

Minimum 20 guests

\$25 – 1 cold, 1 hot, 2 substantial

\$35 – 2 cold, 3 hot, 2 substantial

\$45 – 2 cold, 3 hot, 3 substantial

COLD

James Wheeler oyster, mignonette, verbena oil, melon (gf) (df)

Raw line caught reef fish, perilla leaf, finger lime ponzu (gf) (df)

Fresh pea, goats cream tart, garlic flower (v)

Fig, chèvre, crostini (v)

Peking duck pancake, hoisin (df)



HOT

Spicy vodka arancini

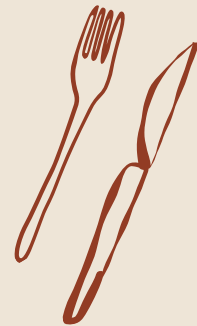
Salt & pepper corner inlet squid, citrus aioli, lemon (gf)

Tarragon panisse, mayo, native greens (v) (gf) (df)

Jamón croquette, romesco

Cheeseburger spring roll

Nonna's pork meatball, pecorino



SUBSTANTIAL

Casarecce, fresh pea, macadamia pesto, goats feta (v)

Beer-battered fish & chips, sauce gribiche, lemon

Pulled lamb shoulder flat bread, burnt cucumber yoghurt, herbs (gf*)

Smash patty cheeseburger slider, American cheese, pickle, mustard, ketchup (gf*)

Roast chicken souvas, garlic yoghurt, fries, parsley, tomato, washed onion, sumac (gf*)

SWEET + \$5pp

Nutella & mascarpone, calzone, dried raspberry

+ ADD ON + 18pp

Antipasto grazing station on arrival

Selection of charcuterie, aged & fresh cheese, lavosh, fruits (gf*)

(v) vegetarian (ve) vegan (ve*) vegan option (gf) gluten-free (gf*) gluten-free option

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SHARE SET MENU

Available in Jade's & Main Bar Terrace

Minimum 15 guests

\$50pp – select 1 entrée, 2 mains + 2 sides

\$55pp – select 2 entrees, 2 mains + 2 sides

\$60pp – select 2 entrees, 3 mains + 2 sides

SHARE ENTREES

Reef fish crudo, yuzu, shiso, finger lime, herb oil, succulents (gf) (df)

Grilled Fremantle octopus, nduja, saffron mayo (gf) (df)

Burrata, roast red pepper, herb oil, crostini (v)

Vitello tonnato, veal, parmigiano, anchovy, rocket (gf)

Yellow fin tuna tostada, kosho, avocado, crack chilli oi, herbs (gf) (df)

Dry-aged duck, Madera sauce, parsnip mustard (gf) (df)



SHARE MAINS

Roasted half chicken, tomato bread salad, pecorino polenta

Slow-braised lamb shoulder, grilled roman beans, burnt cucumber & mint tzatziki, herbs (gf)

Wood-cooked barramundi, Gai yang sauce, wok tossed pea leaves with chilli & garlic, fragrant herbs, crisp curry leaf, toasted rice & white pepper (gf) (df)

Porchetta, burnt apple sauce, Cypriote salad, pork sauce (gf)

Copper Tree Farm sirloin on the bone, rustic fries, lemon, black garlic bearnaise, jus (gf)

Casarecce, fresh peas, macadamia pesto, pea leaves, goats feta (v)

SIDES

Mixed leaves, shaved fennel & radish, miso dressing (v) (gf) (df)

Braised zucchini, chilli, garlic, basil (v) (gf) (df)

Broccolini, burnt cucumber tzatziki, herbs (v) (gf)

Potato mash (v) (gf)

Beef fat roast potatoes, garlic, thyme (v) (gf)

Hot chips, house seasoning (v) (gf) (df)



DESSERT + \$5pp – includes 1 choice of dessert

Sticky date pudding, butter scotch sauce, vanilla bean ice-cream

Waffle cone, vanilla bean ice-cream, olive oil, sea salt (v) (gf*)

(v) vegetarian (ve) vegan (ve*) vegan option (gf) gluten-free (gf*) gluten-free option

(df) dairy-free (df*) dairy-free option (cn) contains nuts (cn*) nut-free option

DRINKS PACKAGES

All drinks are available from the main bar. You have the following options available for your event:

- You may open a bar tab with a limit, and wristbands will be provided for your guests to manage the tab
- Guests may purchase their own drinks
- Select one of our Drinks Packages below (minimum 20 guests & accompanied by a minimum \$35pp pre-ordered food spend)

Standard

\$40pp - 2 hours

\$60pp - 3 hours

DRAUGHT BEER

Carlton Draught

Great Northern

Reschs

Tooheys New

Tooheys Old

VB

XXXX Gold

BOTTLE BEER

Cascade Light

Heineken Zero

SPARKLING

Morgan's Bay Reserve Collection

Sparkling Cuvée, SEA

WHITE WINE

Skipjack Sauvignon Blanc,

Marlborough, NZ

Morgan's Bay Reserve Collection

Chardonnay, SEA

RED WINE

Morgan's Bay Reserve Collection

Shiraz Cabernet, SEA

SOFT DRINKS



Premium

\$60pp - 2 hours

\$80pp - 3 hours

DRAUGHT BEER

Carlton Draught

Great Northern

Reschs

Tooheys New

Tooheys Old

VB

XXXX Gold

Hahn Super Dry

Stone & Wood

Balter XPA

BOTTLE BEER

Corona

Cascade Light

Heineken Zero

SPARKLING

Aurelia Prosecco, SEA

Taltarni Brut NV, Pyrenees, Vic

WHITE WINE

Mezzacorona Pinot Grigio,

Trentino, Italy

Skipjack Sauvignon Blanc,

Marlborough, NZ

Castelli Silver Series Chardonnay,

Great Southern, WA

ROSÉ

Brise Maritime Rosé, Méditerranée,

France

RED WINE

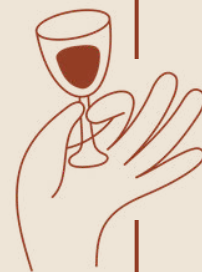
Allegiance L'Artiste Pinot Noir,

Tumbarumba, NSW

Cox Family Wines Shiraz,

Barossa Valley, SA

SOFT DRINKS



TERMS & CONDITIONS

1. **Decorations** - To be organised with the Functions Coordinator at time of booking. No items are to be attached to any walls or ceilings. No glitter or confetti are to be used. For dress-up themed parties, please advise Functions Coordinator.
2. **Music** - We use an in-house music system which plays pub, chart and lounge music. For exclusive use bookings in Jade's, you are welcome to play your own music via a playlist on a smart device connected through our sound system. Sorry, no DJs or live music. Dee Why Hotel has live music Thursday to Saturday evenings.
3. **Cakes** - Dee Why Hotel allows functions to bring their own birthday cakes at no additional cost. We will store the cake until it is required and will supply all plates and napkins for you.
4. **Wait Staff** - All platter functions include a staff member to circulate food, then platters are placed on tables. Should you require a serviced function, the cost is \$30 per hour, min 3 hours.
5. **Public Holidays** - No surcharge on weekends or public holidays.
6. **Function Bookings** - All bookings at Dee Why Hotel must be confirmed by management. Full payment of food items is required 10 days prior to event.
7. **Room Hire** - Dee Why Hotel does not charge room hire. Function areas are not for exclusive use unless specified. Management will take booking area requests and will work to the best of their ability to organise that location for the event. If your actual guest numbers on the day are lower than your confirmed final guest numbers, Dee Why Hotel reserves the right to move your booking to a more appropriate size function space.
8. **Payment** - Payment of function food needs to be processed no later than 10 days prior to the function date. This guarantees the minimum amount to be charged. Numbers may increase after this time, but any decreases will have no refund applied.
9. **Food and Beverage** - Dee Why Hotel is a licensed venue; no external food or beverage is allowed to be brought into the premises. You are welcome to bring in a celebration cake.
10. **Conduct** - Conduct - Children under the age of 18 must be under direct supervision of a parent or guardian at all times. We encourage all children to be respectful of other patrons and comply with our conduct standards.
11. **Cancellations** - Any booking cancellations made 10 days or more prior to the event receive a full refund. Functions that are cancelled within the 5 - 9 days of the function will receive 50% refund. Cancellations made within 4 days prior to the event are not applicable for a refund.
12. **Clause** - When booking a function, it is the host's responsibility to give accurate details in relation to the type of function and its guests. If a guest falsifies information, or a function is booked on forged pretences, The Dee Why Hotel reserves the right to cancel that function without notice and at the expense of the guest.
13. **Responsible Service of Alcohol** - Dee Why Hotel is committed to the responsible service of alcohol at all times and abides by the conditions of the 2007 Liquor Act.
14. **Acceptance** - On confirmation of your function, the function organiser accepts the terms and conditions as outlined above.

GET IN TOUCH

EVENTS

For all enquiries, please head to our website deewhyhotel.com.au/event-enquiries
Or call 02 9982 1797

CONTACT US

834 Pittwater Rd, Dee Why NSW 2099

02 9982 1797

deewhyhotel.com.au

HOTEL TRADING HOURS

Mon-Sat 10am-3am

Sun 10am-10pm

